# **STARTERS**



### **TATCHOS**

This is the new twist on the traditional appetizer. We top crispy tater tots with fresh bacon bits, diced tomatoes, green onions and sour cream. Then we finish it off with Pale Ale cheese sauce.

Once you start, you can't stop!



### **CHICKEN WINGS**

Tossed in Buffalo, Sweet Thai, Barbecue, Salt and Vinegar, Jerk, Garlic Parmesan, Sweet Vidalia Onion or Jet Fuel (you will need to sign a waiver).

12 COUNT 24 COUNT 48 COUNT



# **LU LU'S ASIAN WINGS**

A sinful concoction of sweet and savory ingredients tossed with 12 of our crispy deep-fried chicken wings. Topped with thinly sliced scallions, spicy peppers and lightly dusted with sesame seeds.



# **DRAFTS CHICKEN TENDERS**

Buttermilk marinated fresh chicken tenders, hand breaded and deep-fried to a golden brown. Served naked or tossed in your choice of sauce: Buffalo, Sweet Thai, Barbecue, Salt and Vinegar, Jerk, Garlic Parmesan, Sweet Vidalia Onion or Jet Fuel (you will need to sign a waiver).



# KIKI'S FRIED PRETZEL STICKS

Freshly baked soft German pretzel sticks deepfried and served with our house-made Pale Ale beer cheese sauce.



### DRAFTS HOUSE-MADE PALE ALE CHEESE SOUP

We use a Pale Ale from a local Orlando brewery and add cheddar cheese to create our creamy soup. Topped with toasted crostini and shredded cheddar cheese.



# **OH SO GOOEY LOAF**

Start off with a fresh Artisan round sourdough loaf drenched in garlic butter and our house-made Pale Ale cheese sauce, topped with crispy bacon and scallions.

the

# PERFECT PLACETO HANG

— YOUR JERSEY —

# EAT YOUR GREENS



# **CHICKEN CAESAR SALAD**

Chopped crisp Romaine lettuce, garlic Parmesan croutons and grilled chicken tossed in our creamy Caesar dressing.

Sub Grilled Shrimp Plain



# **FRESH GARDEN SALAD**

Finely chopped mixed greens with tomatoes, shredded carrots, cucumbers, red cabbage and shredded cheddar cheese. Tossed in your choice of dressing.



# **CHOPPED BARBECUE CHICKEN SALAD**

Finely chopped greens with diced chicken breast, black beans, sweet corn, tomatoes and Monterey Jack cheese. Tossed in our herb-ranch dressing and topped with fried tortillas.



# THE BEST ITALIAN CHOPPED SALAD

Finely chopped greens with sliced salami, diced turkey breast, garbanzo beans, tomatoes, fresh basil and mozzarella cheese. Tossed in our signature herb-mustard Parmesan dressing.

# **FLATBREADS**



### **CAPRESE**

Roma tomatoes, Buffalo mozzarella, basil balsamic glaze and shaved Parmesan cheese.



### **BUFFALO CHICKEN**

Fried boneless chicken tossed in Buffalo sauce and topped with cheddar cheese and a blue cheese drizzle.



# **CALIFORNIA**

Grilled chicken, avocado, bacon and red bell pepper topped with chipotle ranch and cilantro.

# SPORTS BAR

# **STREET TACOS**

Served with our crispy Original Bent Arm Ale® Beer Battered Sidewinder™ Fries, fresh fruit or Drafts coleslaw.



# WHAM BAM SHRIMP TACOS

Three flour tortillas filled with a spicy concoction of crispy shrimp and our signature Wham Bam Sauce, shredded lettuce, shredded cheese, diced tomatoes and sour cream.



# **SMOKED BRISKET TACOS**

Three flour tortillas filled with our smoked brisket, shredded lettuce, shredded cheese, diced tomatoes and crème fraîche.



# **PULLED PORK TACOS**

Three flour tortillas filled with our own housesmoked pork butt, fresh sliced avocado, spicy coleslaw, pico salsa, shredded cheddar cheese and barbecue sauce.

# ALL SPORTS all the time

# **BLUE PLATES**



# **PALE ALE MAC & CHEESE**

Cavatappi pasta simmered in our house-made Pale Ale cheese sauce. Served naked or with choice of:

Jumbo Shrimp Grilled Chicken Cherrywood Smoked Bacon



### WHALE AND CHIPS

Huge fillet of battered haddock served with our crispy Original Bent Arm Ale® Beer Battered Sidewinder™ Fries and Drafts coleslaw.



# **SOUTHERN FRIED CHICKEN**

Fresh plump chicken marinated in tangy citrus juices, drenched in our seasoned country flour and deepfried in a pressurized fryer right in our kitchen.

CATHERING
CHAPER PER SERVICE

CHAPTER SE

# **CHEF'S BUTCHER BLOCK MENU**

All Butcher Block entrées include: choice of Caesar or garden salad, fresh local vegetables and baked potato or garlic mashed potatoes.

All our steaks are graded USDA choice or higher, corn fed and hand-cut daily.



**6 OZ FILET MIGNON**Chargrilled to perfection.



**16 OZ RIB-EYE**Chargrilled to perfection.



JIM BEAM® BOURBON GLAZED WILD SALMON

Fresh Atlantic salmon cut daily and grilled to your specifications then glazed with our house-made Jim Beam® bourbon glaze.



# DRAFTS SOUTH OF THE BORDER ROTISSERIE CHICKEN

Half chicken marinated for 24 hours in our chef's blend of exotic spices and seasonings then roasted to perfection in our rotisserie ovens. Served with a side of our creamy lime infused cilantro jalapeño sauce.

# **SMOKEHOUSE BARBECUE**

# Available after 5 p.m.

Our barbecue is second to none! The brisket is hand-rubbed with our own blend of seasonings and spices then smoked in our Southern Pride smoker for more than 14 hours. The ribs are smoked for five hours and the pork for 10. All Smokehouse barbecue entrées include choice of Caesar or garden salad, fresh local vegetables and baked potato or garlic mashed potatoes.



# **14-HOUR BEEF BRISKET**



# FRESH SLOW-SMOKED BARBECUE BABY BACK RIBS

Little Rack Half Rack Full Rack



# **SLOW-SMOKED PULLED PORK**



# **MASSIVE SLOW-SMOKED BEEF RIB**

The Mac Daddy of beef ribs. Slow smoked in our Southern Pride smokers for over 12 hours.

# **BURGER BISTRO**

All of our thick-cut, half-pound burgers are made with our blend of short rib, brisket and chuck. Served with crispy Original Bent Arm Ale® Beer Battered Sidewinder Fries™, fresh fruit or Drafts coleslaw.



# **DRAFTS FAMOUS BURGER**

Served with lettuce, tomato, onions and barrel-cured pickle.

Jasper Hill cheddar, buttermilk blue, baby Swiss, Florida wild mushrooms, thick-cut Cherrywood smoked bacon, avocado, bourbon sautéed onions



### **NEW YORK PASTRAMI BURGER**

Grilled tender sliced first cut pastrami, sliced Swiss cheese and Thousand Island dressing on a buttery brioche roll.



# **BADDA BING BURGER**

Our half pound burger dusted with chef's blend of old world Italian herbs and seasonings and topped with pepperoni, sautéed onions and peppers and melted mozzarella cheese. Served with a side of marinara.



# MOM TOLD ME TO EAT MY VEGGIES, BURGER

Grilled black bean burger topped with fresh arugula, tomato and onion on a buttery brioche roll.



# **GARLIC BURGER**

Crisp Cherrywood smoked bacon, roasted garlic aioli, crisp shredded lettuce, tomatoes, shaved red onions and crisp pickles on a buttery toasted bun.

# DRAFTS SANDWICH BOARD

All our sandwiches are hand crafted and made with the finest meats and cheeses. Served with your choice of crispy Original Bent Arm Ale® Beer Battered Sidewinder™ fries, fresh fruit or Drafts coleslaw.



# **FOOT LONG BELLY BUSTER HOT DOG**

A Florida Wagyu hot dog so big it barely fits in the bun.



# STRAIGHT OUT OF CHICAGO DOG

Our Florida Wagyu hot dog served Chicago style with green relish, sport peppers, sliced tomatoes and barrel-cured pickle wedge.



### **BBBLT**

Stands for Big Bad Bacon Lettuce and Tomato.
Two slices of grilled Texas toast with thick-cut
Cherrywood smoked bacon, fresh lettuce and tomato.



### IT'S A WRAP

Spinach wrap stuffed with roasted turkey breast, avocado, jalapeños and pepper jack cheese.



# SMOKED BRISKET GRILLED CHEESE AND CHEESE SANDWICH

Our smoked brisket topped with smoked Gouda and Drafts coleslaw, finished off with our Pale Ale cheese sauce and served on grilled deli rye bread.



# FRED STOKES' CHAMPIONSHIP SAUSAGE SANDWICH

Former Super Bowl champ Fred Stokes created this smoked sausage we are proud to offer on our menu. We serve this mild smoked pork sausage with sautéed onions and peppers on a soft hoagie roll, topped with our Pale Ale cheese sauce.



### **GRILLED CHICKEN SANDWICH**

Grilled chicken breast, cheddar cheese, avocado, fresh spinach and thick-cut Cherrywood smoked bacon on a buttery brioche roll.



# **SOUTHWEST FRIED CLUCK**

Hand-breaded fried chicken breast, topped with our Drafts coleslaw, lettuce and tomato on a buttery brioche roll.



# **SMOKEHOUSE PULLED PORK SANDWICH**

Our 10-hour smoked pork piled onto a buttery brioche roll.



# PASTRAMI/CORN BEEF CLUB

Stacked pastrami and corned beef, Thousand Island dressing and Swiss cheese topped with our Drafts coleslaw on deli rye.



# ORIGINAL BREADED CHICAGO STEAK SANDWICH

Generous cut of tender steak, pounded until tender, freshly breaded and deep-fried, then dipped in house-made marinara sauce and filled with fresh onions, peppers and mozzarella cheese. Served on a fresh hoagie roll.



# THE BEST PHILLY CHEESESTEAK

Shaved rib eye grilled and smothered in onions, bell peppers and Cheese Wiz! Served on an authentic Philly roll and topped with provolone cheese.

SIDES

SIDEWINDER™ FRIES
FRESH FRUIT
DRAFTS COLESLAW

MAC AND CHEESE
GARLIC MASHED
POTATOES
CORN ON THE COB

# JUNIOR MENU (12 AND UNDER)

HAMBURGER
CHEESEBURGER
ALL-BEEF HOT DOG

MAC AND CHEESE CHICKEN TENDERS

# **DRINKS**

# PEPSI PRODUCTS Pepsi

Pepsi, Diet Pepsi, Mist TWST, Mountain Dew, Lemonade, Orange Soda

BOTTLED WATER
ICED TEA
FRUIT JUICES



Westgate Lakes Resort & Spa 9500 Turkey Lake Road, Orlando, Florida 32819 DraftsSports.com